

Historic, Archive Document

Do not assume content reflects current scientific knowledge, policies, or practices.

A50
M342I
1961

UNITED STATES
DEPARTMENT OF AGRICULTURE
LIBRARY



BOOK NUMBER
13031

A50
M2421
1961

INSTITUTIONAL MEAT PURCHASE SPECIFICATIONS

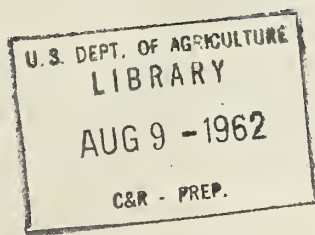
GENERAL REQUIREMENTS

FOR USE UNDER USDA ACCEPTANCE SERVICE

The U.S. Department of Agriculture, through its Meat Grading Service, makes an Acceptance Service available to institutional users of meat. This service is designed to assure such persons that meats they purchase comply with detailed specifications approved by USDA. This publication prescribes general requirements for the inspection, packaging, packing, and delivery of these meats and meat products and for the examination, acceptance, and certification of these products by Federal meat graders.

Approved specifications which are currently available include those for fresh beef, fresh lamb and mutton, fresh veal and calf, and fresh pork. Copies of specifications for these products may be purchased from the Superintendent of Documents. Specifications for frozen beef, frozen lamb and mutton, frozen veal and calf, frozen pork, cured and smoked pork, cured beef, sausage, edible by-products, canned meats, and portion-control meats will be available at a later date.

Qualified large-scale users of meat desiring to utilize the Acceptance Service in their meat purchase programs should contact the Meat Grading Branch, Livestock Division, U. S. Department of Agriculture, Washington 25, D. C.



UNITED STATES DEPARTMENT OF AGRICULTURE
AGRICULTURAL MARKETING SERVICE
LIVESTOCK DIVISION
WASHINGTON, D. C.

October 1960 - Slightly revised October 1961

For sale by the Superintendent of Documents, U. S. Government Printing Office
Washington 25, D. C.

INSTITUTIONAL MEAT PURCHASE SPECIFICATIONS

GENERAL REQUIREMENTS FOR USE UNDER USDA ACCEPTANCE SERVICE

INSPECTION

All meats, prepared meats, meat food products, and meat by-products (as defined in USDA, SRA-AMS No. 98) covered by these specifications whether in the fresh, manufactured, or processed state, must originate from animals which were slaughtered or from related product items which were prepared in establishments regularly operated under (1) the supervision of the Federal Meat Inspection Division (MID) of the United States Department of Agriculture (USDA), (2) any other system of meat inspection recognized by the Federal MID, or (3) any other system of meat inspection approved by the Agricultural Marketing Service (AMS) of the USDA.

CLASSIFICATION OF PRODUCT

The purchaser will requisition product items by specifying the desired type, style, class, grade or selection, weight range, state of refrigeration, fat limitation, etc., (as applicable) indicated in each specification, and products must be offered for delivery on such basis by the contractor, subject to official examination, acceptance, and certification by USDA meat graders or other designated personnel.

APPLICATION OF USDA ACCEPTANCE SERVICE

In connection with the examination, acceptance, and certification of products by the USDA, two general procedures will be followed depending on the nature of the specification requirements.

Procedure A - Products Requiring Preparation Under Direct Supervision.

Items in which some or all of the specification requirements cannot be determined in the finished product will require as much direct supervision by the USDA agency responsible for acceptance as that agency determines is necessary. As an illustration, some of the operations involved in the preparation of ground or diced products from square cut beef chucks may require different degrees of direct supervision; for example:

- (1) In all cases, the bone-in chucks must be given a preliminary examination and acceptance for grade, weight, trim, freshness, etc.
- (2) Under some circumstances, the actual boning operation preparatory to grinding or dicing may not require direct supervision. However, if the boning operation is not performed under direct supervision, the finished boneless product will be examined for compliance with boning and trimming specification requirements.
- (3) In all cases, the entire operation of dicing or grinding the boneless chucks must be performed under direct supervision.

Procedure B - Products Not Requiring Preparation Under Direct Supervision.

Items in which conformance to all of the specification requirements can be determined by examination of the finished product will not require preparation under direct supervision.

PRODUCT EXAMINATION AND ACCEPTANCE

Acceptance of products by USDA will be based on one or more examinations depending upon whether the products are to be delivered chilled or frozen. These are as follows:

A - Chilled Products.

Chilled products must be graded or selected for quality and examined for other specification requirements in the chilled (not defrosted) state only. Products which meet the specifications and lend themselves to legible stamping of individual pieces will be individually stamped, "USDA Accepted As Specified." Other acceptable products which do not lend themselves to individual stamping will be sealed in containers (as described under "Sealing") and either each immediate or each shipping container will be stamped, "USDA Accepted As Specified."

B - Frozen Products.

All products to be delivered frozen will be subject to a preliminary and a final examination for compliance.

1. Preliminary Examination and Acceptance.

Prior to freezing, products will be graded or selected for quality and examined for other specification requirements (except those applicable to freezing) in the chilled (not defrosted) state only. Products which meet these requirements and lend themselves to legible stamping of individual pieces will be individually stamped "USDA Accepted As Specified" and the outer wrappers or containers in which they are packed will be individually stamped with the USDA "SHIELD IDENTIFICATION" stamp. Other acceptable products which do not lend themselves to individual stamping will be sealed in containers (as described under "Sealing") and each container will be identified with the USDA "SHIELD IDENTIFICATION" stamp. The contractor will be responsible for placing in the freezer promptly after preparation and preliminary acceptance, in the chilled state, products that are to be delivered frozen.

2. Final Examination and Acceptance.

Final examination for compliance will be performed at the time the frozen product is offered for delivery. At such time, a 10 percent sample, selected at random by the official USDA meat grader will be examined for compliance with specification requirements applicable to freezing and for verification of such other previously determined requirements as are visible in the frozen product. If examination of this 10 percent sample reveals no such deviations, the entire delivery lot will be accepted and each shipping container of product must be stamped, "USDA Accepted as Specified." If examination of this 10 percent sample reveals such deviations, the entire delivery lot will be rejected. However, the contractor may elect one of the following alternatives as a means of filling the contract:

- a. Offer other product for examination.
- b. Reconstitute the rejected lot by replacing or otherwise correcting the defective units and reoffering the lot for examination.

SEALING

When impractical to stamp individual pieces of meat (spare ribs, frankfurters, sliced bacon, diced meat, etc.) the immediate or shipping containers in which these products are packed must be appropriately sealed with pressure-sensitive filament

(non-glossy back) tape (adhesive paper or friction tape not acceptable) or with metal seals, in accordance with official USDA meat grading instructions.

CERTIFICATION

In connection with the issuance of meat grade certificates, one or more kinds of official USDA meat grade certificates will be involved depending on whether the product is for delivery chilled or frozen.

A - Products for Delivery Chilled.

When products are to be delivered chilled, an official final certificate will be issued by the responsible USDA meat grader to cover all factors and details of the product.

B - Products for Delivery Frozen.

When products are to be delivered frozen, the responsible USDA meat grader will issue an official preliminary certificate, identified as such, to cover all factors and details of the chilled product prior to freezing. The responsible USDA meat grader will issue an official final certificate covering all factors and details of the frozen product prior to loading for delivery.

DISPOSITION OF CERTIFICATES

The original and up to two extra copies of all final acceptance certificates will be furnished to the contractor. The contractor will supply the purchaser with copies of all final certificates as requested, except certificates covering the preliminary examination of products to be delivered frozen. Payment for certified and accepted products will not be made unless covered by an official FINAL certificate.

THE COST OF THE USDA EXAMINATION, ACCEPTANCE, AND CERTIFICATION SHALL BE PAID BY THE CONTRACTOR.

TIME LIMITATION

It is the responsibility of the contractor not to offer products to USDA meat graders for examination and acceptance more than 48 hours before shipment.

STATE OF REFRIGERATION

The detailed specifications for the various products indicate two different states of refrigeration. These are defined as follows:

A - Chilled.

Chilled products are those which promptly after preparation and in accordance with good commercial practice, are thoroughly chilled (but not frozen or defrosted) to an internal temperature of not higher than 50° F. They must be held in suitable temperatures (32° to 38° F.) and must be in excellent condition to the time of delivery.

However, such products as smoked meats that are not fully cooked, dry sausage, Lebanon bologna, fully-processed canned meats, etc., may be maintained at temperatures higher than 40° F. as normally employed for such products.

B - Frozen.

In accordance with good commercial practice, the products to be delivered frozen must be promptly and thoroughly frozen in a sharp freezer, or in a wind tunnel, in suitable and reasonably uniform temperatures not higher than 0° F. Products thus frozen must be maintained and delivered in a solidly frozen state. The products must show no evidence of defrosting, refreezing, freezerburn, contamination (chemicals, ammonia, brine, rodents, insects, dirt, rust, etc.), or other detrimental blemish, deterioration, or damage. The product as delivered must show evidence of suitable handling, packaging, packing, freezing, etc.

When the state of refrigeration is not specified in the purchase order, the product must be maintained and delivered chilled.

PACKAGING AND PACKING

A - Packaging.

1. All carcass meat and wholesale cuts that are normally wrapped in commercial practice must be completely and properly packaged in suitable material (crinkled paper bags, grease and moisture resistant paper, suitable plastic or metal foil covering, stockinettes, etc.) to insure sanitary delivery.
2. Fabricated and boneless cuts (including units of diced and ground meat) must be separately and closely packaged with suitable grease and moisture resistant paper or suitable plastic or metal foil covering, etc.
3. Portion control products must be suitably packaged in accordance with good commercial practice and, unless otherwise specified in the purchase order, such packages must contain not more than 25 pounds net weight.
4. Unless otherwise specified in the purchase order, products such as frankfurters, sliced bacon, sliced dried beef, linked or bulk pork or breakfast sausage, etc., must be suitably packaged and placed in small immediate containers of the kind (type, style, size, weight content, etc.) conventionally used for such products as illustrated in the following:
 - a. Frankfurters - One pound retail-type individual packages packed not more than 10 pounds per unit in the outer container, or layer packed 1 link deep with parchment or waxed paper separators between layers in a 5- to 10-pound container.
 - b. Sliced bacon - One pound retail-type individual packages such as folded or sleeve type cartons, cello covering, or flat hotel-style packets snugly packed in a substantial outer container not to exceed 25 pounds net packed weight.
 - c. Sliced dried beef - Either 1/4 pound, 1/2 pound, or 1 pound retail-type individual packages, snugly packed not more than 10 pounds net weight per outer container, or bulk or layer packed in a substantial inside-waxed or wax paper-lined container not to exceed 10 pounds net packed weight.
 - d. Linked pork or breakfast sausage - In units similar to those prescribed for frankfurters.
 - e. Bulk pork or breakfast sausage - One pound retail-type individual packages such as cello rolls, waxed paper cups, or folded or sleeve type cartons, packed not more than 10 pounds net weight per container, or in waxed paper tubs of either 5 or 10 pounds net weight.

The above listed packaged products must be packed in substantial shipping containers conforming with requirements under B - Packing, in order to be acceptable. However, part or whole shipments of not more than 5 units may be shipped in their immediate containers.

5. It is the contractor's responsibility to assure that products to be frozen are suitably wrapped and packaged in a material which is grease and moisture resistant and which will also prevent freezer deterioration.

B - Packing

Unless otherwise specified in the purchase order, products customarily packed in shipping containers must not be packed in excess of 100 pounds, net weight, except that portion control products are limited to units weighing not more than 25 pounds. All products must be packed in sanitary, substantial, domestic service solid fiberboard, wire-bound wood, or corrugated boxes. Corrugated boxes, however, may be used only for products delivered in the chilled state. Boxes must be of a size and shape normally used and adapted to the product being packed and also must be acceptable to the common carrier. The shipping containers must be made from material which will impart no odor, flavor, or color to the product and must be packed to full capacity without slack-filling or over-filling.

Products to be frozen, those that are normally bulk packed (spareribs, unwrapped slab bacon, oxtails, tongues, etc.), or those that are normally moist or subject to dripping moisture must be packed in containers that are protected by one or both of the following methods:

1. Hot waxed on the inside with a fully refined paraffin, having a melting point of not less than 125° F. (Not applicable to wire-bound wood boxes). The quantity of wax applied to the interior must be sufficient to be visible when lightly scraped with the fingernail.
2. Completely lined on the inside (sides, ends, top, and bottom) with suitably waxed kraft or parchment paper.

Unless otherwise specified in the purchase order, in lieu of the aforementioned shipping containers, new or reconditioned wooden slack barrels may be used for packing full ribs, oven-prepared ribs, roast-ready ribs, strip-loins and lamb backs to be delivered in the fresh state. The wooden slack barrels must be clean and sanitary and acceptable to the applicable meat inspection agency and must be protected from absorption and leakage by a properly placed inside lining of crinkled kraft paper. After packing, the barrels must be properly headed and covered.

STRAPPING

Except as indicated below, all shipping containers must be securely and tightly strapped with either (1) substantial flat straps, at least 1/4 of an inch in width, that are protected with an enameled or rust-resistant coating, (2) substantial galvanized round steel wire (permissible on domestic service fiber board containers only), (3) pressure-sensitive filament tape at least 3/4 inch wide (1/2 inch width permissible on containers weighing 50 pounds or less), or (4) high strength, plastic emulsified, rayon tape at least 1/2 inch in width. The containers must be strapped by placing one strap, wire, or tape girthwise at the approximate center around the top, sides, and bottom of the container, and by a second strap, wire, or tape centrally located around the top, bottom, and ends of the container at a right angle to the first.

The following types of containers will not require strapping:

1. Wire-bound wood boxes.
2. Compactly packed containers, when the container is securely closed by stapling or gluing of flaps. (Example: sliced bacon, portion control products, etc.)

MARKING

A - Containers of 25 pounds or more net weight.

1. The following markings must be legibly and conspicuously stenciled or printed on one end of the container in letters and numbers not less than 1/2 inch high:
 - a. Upper left hand corner. The true name of the product (strip-loins, spencer rolls, pork sausage, smoked skinned hams, etc.), the code identification of these specifications (IMPS) together with the product item number (104, 211, 316, 422, etc., as applicable).
 - b. Upper right hand corner. The date of examination and acceptance by the USDA meat grader (month, day, and year).
 - c. Lower left hand corner. The grade or selection of product (U. S. Prime, U. S. Choice, etc., or Selection No. 1, Selection No. 2, as applicable), the average fat thickness in inches (Fat Th. ____ In.) (applicable to wholesale and fabricated beef cuts only), and the actual weight range or portion size (Wt. Rge. 00/00 lbs. or 00/00 ounces, as applicable) of the products in each container.
 - d. Lower right hand corner. The number of pieces or boxes of product in each container (12 pcs. or 5 boxes, as applicable), and the net weight (NW) of the products.
2. The following markings must be stenciled or printed on the top or side of the container in letters and numbers not less than 1/2 inch high:
 - a. The name and address of the contractor.
 - b. The name and address of the supplier if other than the contractor.
 - c. The name and address of the consignee.

The marking material used must be flat, waterfast, non-smearing (take-on fiber), and black in color.

B - Containers of 25 pounds or less net weight.

Smaller containers of 25 pounds or less net weight, in lieu of the marking requirements under A above, may have a printed or typewritten label, which legibly and conspicuously bears the previously indicated markings and is firmly attached by adhesive material on one end of the container.

CONDITION OF PRODUCT AT TIME OF DELIVERY

Refrigerated trucks must be used when necessary to transport and protect products and these trucks must be clean and free from foreign odors. All products will be re-examined by the consignee at their final destination for cleanliness and soundness as food.

SPECIAL NOTICE

Contractors furnishing products under these specifications are expected to cooperate with the responsible USDA acceptance agency in the preparation and selection of the products offered for acceptance. They are expected also to furnish such assistance as may be necessary in the examination and grading of these products. These specifications will be strictly enforced by the using agencies. The consignee may, by purchasing acceptable products in the open market, immediately replace any products which are not delivered or which he rejects. In such case any increase in cost of these products will be charged against the defaulting contractor.

WAIVERS AND AMENDMENTS TO SPECIFICATION REQUIREMENTS

Waivers of a few specification requirements may be made; provided: (1) changes can be indicated clearly and precisely; (2) there is agreement between purchaser and contractor on changes; and (3) purchaser furnishes USDA meat grader who is to perform acceptance and certification work with a written statement indicating the precise nature of the changes. Examples of waivers that may be made:

- A. Substitution of weight ranges for those specified.
- B. Substitution of grade of meat specified.
- C. Modification of fat content in ground or diced meat.
- D. Slight variations in trim or style of cutting.
- E. Slight variations in shape of product (luncheon meat, square-pressed instead of cylindrical casing.)

Changes involving extensive rephrasing of specification requirements must be considered as an amendment to the specification and may be placed in effect only after such changes have been submitted to and approved by the Standardization Branch, Livestock Division, AMS, United States Department of Agriculture.

INSTITUTION INSPECTION

Final acceptance of all products will be by the consignee at the point of delivery. Products that are not appropriately identified with the "USDA Accepted As Specified" stamp will be rejected. Products that are appropriately identified with that stamp but which have other obvious, major deviations from specification requirements also will be rejected.

Products appropriately identified with the "USDA Accepted As Specified" stamp but which, in the opinion of the consignee, have minor deviations from the specification requirements which do not materially affect the usability of the product may be tentatively accepted subject to verification of such deviations by local official USDA meat grading personnel. Disposition of products with such verified minor deviations will be at the option of the consignee. All deviations from the specifications noted at the point of delivery must be reported promptly to local USDA meat grading personnel who are instructed to investigate all such reports without delay.

